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Aromatic Lamb

INGREDIENTS

1 Large Leg of lamb
3 lb Potatoes
Lemon
Honey.
Olive oil.
Butter.
Rosemary, thyme & oregano.
Water.

PREPARATION:

1. Put the leg of lamb into a large roasting tin. Crush the leaves of 2 or 3 sprigs of rosemary and sprinkle them over the meat. Add plenty of pepper and 1 tablespoon honey. Rub the mixture into the meat by hand.
2. Rub half a lemon over the joint, squeezing the juice on to the meat as you do so. Do not add any salt. Leave to marinate for between 4 to 24 hours.
3. Peel and quarter the potatoes, then arrange them in a single layer round the lamb. Squeeze lemon juice over the potatoes.
4. Pour 1/4 pint water into a corner of the roasting pan, then sprinkle over the potatoes and lamb about 2 tablespoons chopped fresh rosemary, 1 teaspoon each fresh chopped thyme and oregano, and some salt and pepper. Drizzle on 1-1/2 teaspoons honey and 1 tablespoon olive oil, then dot with 1 oz butter. Bake at 425 F (220 C) gas mark 6 for a further 1 to 1-1/4 hours. Lift the meat and turn the potatoes occasionally, and if necessary, add a little boiling water to the pan to prevent the meat drying out.